

## STARTERS

Smoked salmon £9  
*shallots & capers*

Baked Crotin goat's cheese £7

Game terrine £8  
*plum relish*

Prawn & crayfish cocktail 8.5  
*lemon, brown bread & butter*

Garlic buttered field & wild mushrooms 6.5  
*griddled sour dough, rocket pesto (v)*

## SOUP & SALAD

Lamb & white bean soup 6  
*spinach pesto*

Red onion, tomato & mixed leaf 7.5  
*house dressing (v)*

Classic Caesar salad 8.5  
*add chicken 2.5*

## BURGERS 13.5

All of our burgers are freshly prepared in house and served in a brioche bun with cheese, coleslaw, fries, relish and salad garnish

**BUTCHER**  
*steak*

**GAMEKEEPER**  
*venison & steak*

**GARDENER**  
*roast beetroot & sweet potato, black bean, guacamole (v)*

**SEAFARER**  
*mixed seafood*

**ROOSTER**  
*corn fed chicken*

## PLATS DU JOUR

*Each week we create our 'Plats du Jour' to ensure that there is variety and seasonality in our menu. Please make sure to ask for today's selection.*

Soup du jour

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House salad

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Pudding or pie

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Something spicy

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From the slow cooker

*hearty and delicious*

## MAINS

Confit leg of duck 17.5  
*braised red cabbage, buttered mash, red wine sauce*

Breast of corn fed chicken 14.5  
*truffled boudin blanc, potato fondant, Café de Paris sauce*

Char grilled sirloin steak 23.5  
*slow roast tomato, grilled field mushroom, fries*

Gluten free battered haddock fillet 14.5  
*hand cut chips, mushy peas, & chunky tartare sauce*

Festive Norfolk turkey £16.5  
*apricot stuffing*

Seared fillet of sea bream 17.0  
*tarragon gnocchi, mussel, leek & clam ragout*

Celeriac, sweet potato & red rice latke 12.0  
*spinach & mushroom ragout, spiced beetroot relish (v)*

Cauliflower & butterbean crumble 12.0  
*baby onion tatin, Roquefort cream (v)*

## SIDES 3.5

Parsley baby potatoes / Hand cut chips / Fries / Sweet potato fries / Buttered cabbage / Green beans / Chantenay carrots

Please let your server know of any allergies that you may have. An allergen menu is available on request.